



Camembert Fondue

Whole baked, mini Camembert with honey and toasted almonds, onion marmalade and seeded toasts 10.95

Winter Pulled Pork Skins

Black cherry spiced rum pulled pork loaded potato skins with Applewood smoked cheese, redcurrants and lemon sour cream 8.95

Seafood Basket

Breaded Whitebait, salt and pepper squid and crispy tempura prawns with sweet chilli sauce and roasted garlic aioli 9.50

Mains

Roast Turkey

With seasonal vegetables, roast potatoes and stuffing, pig in blanket, cauliflower cheese, Yorkshire pudding, gravy and cranberry sauce. 17.95

The Festive Fox Stack

2x 4oz flame grilled beefburgers topped with bacon, panko brie wedges, cranberry, and lettuce in a toasted bun, finished with a pig in blanket. With rosemary and sea salt fries and winter slaw 18.95

Lamb Shank Tagine

Slow roasted shank of Lamb in warming Moroccan spices with tomatoes, almonds and apricots. Served with jewelled couscous, flat bread, salad and minted yoghurt 20.95

Fig, Mushroom and Goats Cheese Strudel

Crispy, savoury filo pastry strudel filled with fresh fig, mushroom, caramelised onion and creamy goats cheese. Served with garlic butter leeks and Hasselback potatoes 17.50 V

Seasonal Sides

Smoked baconRosemary and seaHoney glazedBrussels sproutssalt roast potatoespigs in blankets£4.50£4.95£6.50

Be sure to check out our Chef's homemade Christmas pudding along with some tasty festive desserts available throughout December